

**Kansas Department of Agriculture**  
**Division of Food Safety and Lodging**  
 1320 Research Park Drive, Manhattan, KS 66502  
 (office) 785-564-6767 (fax) 785-564-6779

**KANSAS FOOD ESTABLISHMENT INSPECTION REPORT**

**Insp Date:** 6/24/2015  
**Business:** DJ'S BAR

**Business ID:** 104504FE

**Inspection:** 13003399

**Store ID:**  
**Phone:** 7857652583  
**Inspector:** KDA13  
**Reason:** 01 Routine  
**Results:** No Follow-up

510 4TH ST  
 ALMA, KS 66401

**Time In / Time Out**

| Date          | In       | Out      | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 06/24/15      | 10:50 AM | 12:00 PM | 1:10 | 0:05   | 1:15  | 0       |        |
| <b>Total:</b> |          |          | 1:10 | 0:05   | 1:15  | 0       |        |

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Email Sent Notification To \_\_\_\_\_ Lic. Insp. No  
 Priority(P) Violations 0 Priority foundation(Pf) Violations 1  
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 0  
 Certified Manager Present ..

**INSPECTION INFORMATION**

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury. Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods. Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

|   |    |    |   |    |    |    |
|---|----|----|---|----|----|----|
| <b>Demonstration of Knowledge</b>   | Y  | N  | O | A  | C  | R  |
| 1. Certification by accredited program, compliance with Code, or correct responses. | .. | .. | p | .. | .. | .. |

***This item has Notes. See Footnote 1 at end of questionnaire.***

|  |   |    |    |    |    |    |
|--|---|----|----|----|----|----|
| <b>Employee Health</b>                                 | Y | N  | O  | A  | C  | R  |
| 2. Management awareness; policy present.               | p | .. | .. | .. | .. | .. |
| 3. Proper use of reporting, restriction and exclusion. | p | .. | .. | .. | .. | .. |

|                                |   |   |   |   |   |   |
|--------------------------------|---|---|---|---|---|---|
| <b>Good Hygienic Practices</b> | Y | N | O | A | C | R |
|--------------------------------|---|---|---|---|---|---|

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| Good Hygienic Practices  | Y                 | N  | O  | A  | C  | R  |  |  |  |
|--|-------------------|--|--|----|----|----|--|--|--|
| 4. Proper eating, tasting, drinking, or tobacco use  | p                 | ..   | ..   | .. | .. | .. |  |  |  |
| 5. No discharge from eyes, nose and mouth.   | p                 | ..   | ..   | .. | .. | .. |  |  |  |
| Preventing Contamination by Hands  | Y                 | N  | O  | A  | C  | R  |  |  |  |
| 6. Hands clean and properly washed.  | p                 | ..   | ..   | .. | .. | .. |  |  |  |
| 7. No bare hand contact with RTE foods or approved alternate method properly followed.   | p                 | ..   | ..   | .. | .. | .. |  |  |  |
| 8. Adequate handwashing facilities supplied and accessible.  | p                 | ..   | ..   | .. | .. | .. |  |  |  |
| Approved Source  | Y                 | N  | O  | A  | C  | R  |  |  |  |
| 9. Food obtained from approved source.   | p                 | ..   | ..   | .. | .. | .. |  |  |  |
| 10. Food received at proper temperature.   | ..                | ..   | p  | .. | .. | .. |  |  |  |
| 11. Food in good condition, safe and unadulterated.  | p                 | ..   | ..   | .. | .. | .. |  |  |  |
| 12. Required records available: shellstock tags, parasite destruction.   | ..                | ..   | ..   | p  | .. | .. |  |  |  |
| Protection from Contamination  | Y                 | N  | O  | A  | C  | R  |  |  |  |
| 13. Food separated and protected.  | p                 | ..   | ..   | .. | .. | .. |  |  |  |
| 14. Food-contact surfaces: cleaned and sanitized.  | p                 | ..   | ..   | .. | .. | .. |  |  |  |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food.  | p                 | ..   | ..   | .. | .. | .. |  |  |  |
| Potentially Hazardous Food Time/Temperature  | Y                 | N  | O  | A  | C  | R  |  |  |  |
| 16. Proper cooking time and temperatures.  | ..                | ..   | p  | .. | .. | .. |  |  |  |
| 17. Proper reheating procedures for hot holding.   | ..                | ..   | p  | .. | .. | .. |  |  |  |
| 18. Proper cooling time and temperatures.  | ..                | ..   | p  | .. | .. | .. |  |  |  |
| 19. Proper hot holding temperatures.   | ..                | ..   | p  | .. | .. | .. |  |  |  |
| 20. Proper cold holding temperatures.  | p                 | ..   | ..   | .. | .. | .. |  |  |  |
| <b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>   |                   |  |  |    |    |    |  |  |  |
| 21. Proper date marking and disposition.   | p                 | ..   | ..   | .. | .. | .. |  |  |  |
| 22. Time as a public health control: procedures and record.  | ..                | ..   | ..   | p  | .. | .. |  |  |  |
| Consumer Advisory  | Y                 | N  | O  | A  | C  | R  |  |  |  |
| 23. Consumer advisory provided for raw or undercooked foods.   | p                 | ..   | ..   | .. | .. | .. |  |  |  |
| Highly Susceptible Populations   | Y                 | N  | O  | A  | C  | R  |  |  |  |
| 24. Pasteurized foods used; prohibited foods not offered.  | p                 | ..   | ..   | .. | .. | .. |  |  |  |
| Chemical   | Y                 | N  | O  | A  | C  | R  |  |  |  |
| 25. Food additives: approved and properly used.  | p                 | ..   | ..   | .. | .. | .. |  |  |  |
| 26. Toxic substances properly identified, stored and used.   | ..                | p  | ..   | .. | p  | .. |  |  |  |
| <table border="0" style="width: 100%;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 10%;">7-102.11</td> <td> <i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [The was a working spray bottle of a green liquid being stored at the three vat sink that didn't have a common name on the bottle. PIC said it was an all purpose cleaner. COS Chemical was marked.]</i> </td> </tr> </table> | <i>Fail Notes</i> | 7-102.11   | <i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [The was a working spray bottle of a green liquid being stored at the three vat sink that didn't have a common name on the bottle. PIC said it was an all purpose cleaner. COS Chemical was marked.]</i> |    |    |    |  |  |  |
| <i>Fail Notes</i>  | 7-102.11          | <i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [The was a working spray bottle of a green liquid being stored at the three vat sink that didn't have a common name on the bottle. PIC said it was an all purpose cleaner. COS Chemical was marked.]</i> |  |    |    |    |  |  |  |
| Conformance with Approved Procedures   | Y                 | N  | O  | A  | C  | R  |  |  |  |
| 27. Compliance with variance, specialized process and HACCP plan.  | ..                | ..   | ..   | p  | .. | .. |  |  |  |

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|                       |
|-----------------------|
| GOOD RETAIL PRACTICES |
|-----------------------|

|   |    |    |    |    |    |    |
|---|----|----|----|----|----|----|
| Safe Food and Water                                       | Y  | N  | O  | A  | C  | R  |
| 28. Pasteurized eggs used where required.                 | .. | .. | .. | p  | .. | .. |
| 29. Water and ice from approved source.                   | p  | .. | .. | .. | .. | .. |
| 30. Variance obtained for specialized processing methods. | .. | .. | .. | p  | .. | .. |

|  |    |    |    |    |    |    |
|--|----|----|----|----|----|----|
| Food Temperature Control   | Y  | N  | O  | A  | C  | R  |
| 31. Proper cooling methods used; adequate equipment for temperature control. | p  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>   |    |    |    |    |    |    |
| 32. Plant food properly cooked for hot holding.                              | .. | .. | p  | .. | .. | .. |
| 33. Approved thawing methods used.   | .. | .. | p  | .. | .. | .. |
| 34. Thermometers provided and accurate.                                      | p  | .. | .. | .. | .. | .. |

|  |   |    |    |    |    |    |
|--|---|----|----|----|----|----|
| Food Identification                            | Y | N  | O  | A  | C  | R  |
| 35. Food properly labeled; original container. | p | .. | .. | .. | .. | .. |

|   |    |   |    |    |    |    |
|---|----|---|----|----|----|----|
| Prevention of Food Contamination              | Y  | N | O  | A  | C  | R  |
| 36. Insects, rodents and animals not present. | .. | p | .. | .. | .. | .. |

|                   |                |   |
|-------------------|----------------|---|
| <i>Fail Notes</i> | 6-202.15(A)(3) | <i>Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. [There is a half inch gap along the bottom east, south, and west soors of the establishment. ]</i>  |
|                   | 6-202.15(D)    | <i>Outer openings (Screens/Air Curtains) Except when flying insects and other pests are absent due to the location of the ESTABLISHMENT, the weather, or other limiting condition, if the windows or doors of a FOOD ESTABLISHMENT, or of a larger structure within which a FOOD ESTABLISHMENT is located, are kept open for ventilation or other purposes, or a TEMPORARY FOOD ESTABLISHMENT is not provided with windows and doors, the openings shall be protected against the entry of insects and rodents by: 16 mesh to 25.4 mm (16 mesh to 1 inch) screens; properly designed and installed air curtains to control flying insects; or, other effective means. [The magnetic screen door has holes in it located in the kitchen area.]</i> |

|   |    |    |    |    |    |    |
|---|----|----|----|----|----|----|
| 37. Contamination prevented during food preparation, storage and display. | p  | .. | .. | .. | .. | .. |
| 38. Personal cleanliness.   | p  | .. | .. | .. | .. | .. |
| 39. Wiping cloths: properly used and stored.                              | .. | .. | p  | .. | .. | .. |
| 40. Washing fruits and vegetables.  | .. | .. | .. | p  | .. | .. |

|   |             |  |    |    |    |    |
|---|-------------|--|----|----|----|----|
| Proper Use of Utensils  | Y           | N  | O  | A  | C  | R  |
| 41. In-use utensils: properly stored.                                   | p           | ..   | .. | .. | .. | .. |
| 42. Utensils, equipment and linens: properly stored, dried and handled. | ..          | p  | .. | .. | .. | .. |
| <i>Fail Notes</i>   | 4-903.11(A) | <i>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [There is a open case onions being stored on the floor in the WIC.]</i> |    |    |    |    |
| 43. Single-use and single-service articles: properly used.              | p           | ..   | .. | .. | .. | .. |
| 44. Gloves used properly.   | p           | ..   | .. | .. | .. | .. |

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|                                 |   |   |   |   |   |   |
|---------------------------------|---|---|---|---|---|---|
| Utensils, Equipment and Vending | Y | N | O | A | C | R |
|---------------------------------|---|---|---|---|---|---|

45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items      p    ..    ..    ..    ..    ..

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items      ..    p    ..    ..    ..    ..

*Fail Notes*    4-501.11(B)    *EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. [The door seal is coming off of the WIC door. The door seal on the floor freezer is broken located next to the hand sink in the kitchen area.]*

46. Warewashing facilities: installed, maintained, and used; test strips.      p    ..    ..    ..    ..    ..

***This item has Notes. See Footnote 4 at end of questionnaire.***

47. Non-food contact surfaces clean.      ..    p    ..    ..    ..    ..

*Fail Notes*    4-601.11(C)    *NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [There is dried grease buildup on the hood filters located in the kitchen area.]*

|                     |   |   |   |   |   |   |
|---------------------|---|---|---|---|---|---|
| Physical Facilities | Y | N | O | A | C | R |
|---------------------|---|---|---|---|---|---|

48. Hot and cold water available; adequate pressure.      p    ..    ..    ..    ..    ..

49. Plumbing installed; proper backflow devices.      p    ..    ..    ..    ..    ..

***This item has Notes. See Footnote 5 at end of questionnaire.***

50. Sewage and waste water properly disposed.      p    ..    ..    ..    ..    ..

51. Toilet facilities: properly constructed, supplied and cleaned.      p    ..    ..    ..    ..    ..

52. Garbage and refuse properly disposed; facilities maintained.      p    ..    ..    ..    ..    ..

53. Physical facilities installed, maintained and clean.      ..    p    ..    ..    ..    ..

*Fail Notes*    6-501.11    *PHYSICAL FACILITIES shall be maintained in good repair. [There are cracked and broken floor tile in the kitchen and bar areas. The ceiling in the WIC is falling down.]*

6-501.12(A)    *PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [There is a black mold growing on the walls and ceiling located in the WIC. There is a grease buildup on the floors, walls, and ceiling located in the kitchen area.]*

54. Adequate ventilation and lighting; designated areas used.      p    ..    ..    ..    ..    ..

|                      |   |   |   |   |   |   |
|----------------------|---|---|---|---|---|---|
| Administrative/Other | Y | N | O | A | C | R |
|----------------------|---|---|---|---|---|---|

55. Other violations      p    ..    ..    ..    ..    ..

|                       |   |   |   |   |   |   |
|-----------------------|---|---|---|---|---|---|
| EDUCATIONAL MATERIALS | Y | N | O | A | C | R |
|-----------------------|---|---|---|---|---|---|

The following educational materials were provided      ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Critical (Critical); Non Critical Violation (NC); Corrected On Site (COS); Cold Hold (CH); Walk In Cooler (WIC); Person In Charge (PIC); Walk In Freezer (WIF); Steam Table (ST); Potentially Hazardous Food (PHF); Hot Hold (HH); Ready To Eat (RTE); Make Table (MT); Reach In Cooler (RIC); Voluntary Closure (VC); Bare Hand Contact (BHC); Chlorine (Cl); Parts Per Million (PPM); Voluntary Destruction (VD); Risk Control Plan (RCP); Reach In Freezer (RIF); Degrees Fahrenheit (F); Quaternary Compounds (QT); Notice of Non Compliance (NONC); Hot Box (HB)

## **Footnote 2**

### **Notes:**

WIC- pulled beef 36F, green beans 41F, cheese dip 41F

RIC- sliced ham 41F, raw hamburger patty 40F, shredded lettuce 40F

## **Footnote 3**

### **Notes:**

All frozen foods are stored frozen.

## **Footnote 4**

### **Notes:**

CI-(bar) Three vat sink was 100ppm. Test strips were provided.

## **Footnote 5**

### **Notes:**

After the kitchen is closed for the evening they hook a hose up to the hand sink to fill up the mop bucket. There is a mop sink next to the hand sink that has no water going to it.